

App. No. 09/890055  
Office Action Dated June 17, 2004  
Amd. Dated September 20, 2004

**Amendments to the Claims:**

This listing of claims will replace all prior versions and listing of claims in the application.

Claims 8, 14 and 15 are amended.

**Listing of Claims:**

- 1-7 (Canceled)
8. (Currently Amended) A device for a thermal treatment of flour for hygienic purposes, said device having a heatable mixer, drying and cooling equipment, filters and discharge equipment, wherein
- the heatable mixer is a batch mixer which is connected to a dryer/cooler by means of a look-like valve system, and
  - the dryer/cooler is connected by a second valve system to a second batch mixer which has devices for adding the additives.
9. (Previously Presented) The device according to claim 8, wherein the batch mixer has a device having nozzle bars.
10. (Previously Presented) The device according to claim 8, wherein a heating duct of a heating register is provided for hygienic treatment or for cleaning of the device.
11. (Previously Presented) The device according to claim 9, wherein a heating duct of

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a heating register is provided for hygienic treatment or for cleaning of the device.

12. (Previously Presented) The device according to claim 8, wherein another drying/cooler -and/or batch mixer acting independently of one another is provided.
13. (Previously Presented) The device according to claim 9, wherein another drying/cooler -and/or batch mixer acting independently of one another is provided.
14. (Currently Amended) The method of thermal treatment of flour for hygienic purposes, by heating ~~the bulk material~~ flour in a mixer, followed by drying and cooling, wherein the heating as well as the drying and cooling are performed in batches, and the heating is performed in a batch mixer, and the drying/cooling is performed in a separate dryer/cooler, and additives are mixed into the dried and cooled ~~bulk material~~ flour in a downstream second batch mixer arranged downstream, where the batch mixer and the dryer/cooler as an entire system are treated with hot air for hygienic purposes and/or they are cleaned with cold air.
15. (Currently Amended) The method according to claim 14, wherein different batches of ~~bulk material~~ flour are treated thermally at the same time and independently of one another.

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**Amendments to the Drawings**

The attached drawing sheet includes changes to Figure 1. In particular, a black box has been added to depict nozzle bars.

Attachment: Annotated Sheets Showing Changes

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